

ARTISAN BREADS & ROLLS

Small Ciabatta Rolls	.5 ea.
Silver Dollar Buns	.5 ea.
Italian Peasant Loaf	5 ea.
French Hoagie Rolls	1 ea.
French Baguette	5 ea.
Crackers (each sleeve)	2

PLATTERS

	Small	Large	Per Person
Sandwich Platter 2 oz. of our favorite Boar's Head brand deli meats make this variety sandwich tray perfect for a finger-food party! Complete with condiments and vegetable toppings, these mini buns are a favorite.	45	85	3.5
Deluxe Antipasto Spinach artichoke dip, grilled flat bread, crostini, smoked salmon, mozzarella-prosciutto pinwheels, Rosenborg blue cheese, fire-roasted red bell peppers and Spanish olives.	55	100	4
Exotic Fruit Mango, papaya, kiwi, golden pineapple and fresh fruits.	40	75	3
Fresh Fruit Honeydew, cantaloupe, grapes, strawberries and fresh pineapple.	30	55	2.5
Fresh Vegetables Baby carrots, celery, broccoli and cauliflower served with buttermilk ranch dressing.	25	40	2
Grilled Vegetables Garlic zucchini, yellow squash, balsamic tomatoes, smoky mushrooms and asparagus.	35	60	2.5

MEAT & CHEESE PLATTERS

	Small	Large	Per Person
Premium Meats Boar's Head brand Italian roast beef, Virginia ham, Ovengold turkey and hard salami.	40	75	3 (4 oz.)
Classic Cheeses (Cubed or Sliced) Cheddar, Swiss, pepper-jack and Colby-jack.	35	60	2.5 (3 oz.)
Imported Cheeses Fontina, Gorgonzola, aged sharp cheddar, Chavre and Brie.	45	80	3.5 (3 oz.)
Meat & Cheese Combo A blend of our classic meats and cheeses.	40	75	3 (3 oz.)

ASK US ABOUT DESSERT OPTIONS!

ROMA

RESTAURANT - BAR - MARKET

460 Stillwater Rd • Willernie, MN 55090

(651) 653-4733

www.roman-market.com

*Prices and availability subject to change seasonally.

HOURS: MON-SAT 11-9 SUN 11-7

ROMA

RESTAURANT - BAR - MARKET

Catering Menu 2009

APPETIZERS

	Small	Large	Per Person
Spirito Dip The colors of Italy! Pesto, goat cheese and tomato spread. Served with flat bread and crostini.	20	35	1.5 (1/2 oz. ea.)
Spinach Artichoke Dip Fresh Spinach, artichokes, garlic, herbs and seasonings in this creamy dip. Served with flat bread and crostini.	25	45	2 (2 oz.)
Mini Meatballs Beef and pork blended with herbs and seasonings. Topped with house BBQ or marinara sauce.	25	45	2 (3 ea.)
Beef Brochettes Mini skewers of filet mignon with onion, mushrooms and peppers. Served with red pepper aioli. (1 1/2 pounds)	55	100	4 (1/3 size)
Stuffed Mushrooms Jumbo mushrooms stuffed with seasoned beef and Italian sausage. Topped with cheese and marinara.	30	60	3 (1 ea.)
Crab Cakes A smaller version of our homemade crab cakes. Fried to a golden brown and served with remoulade sauce.	30	60	3 (1 ea.)
Chicken Wings Choose between BBQ w/ranch, buffalo with blue cheese, honey glazed, or Italian wings with marinara sauce.	25	45	2 (3 ea.)

ENTREES

	Small	Large	Per Person
Bourbon Ribs BBQ Tender racks braised to perfection with a blend of spices, then glazed with our root beer-bourbon BBQ sauce.	90	175	7.5
Classic Lasagna A traditional blend of beef and pork slow-cooked with onions, garlic and spices, layered between sheets of pasta with marinara and four cheeses. Served with Italian bread and Caesar salad.	65	120	5 (1 ea.)
Bianco Lasagna Our unique blend of prosciutto ham, asparagus and roasted tomato layered between sheets of pasta with Alfredo sauce and four cheeses. Served with Italian bread and Caesar salad.	70	135	6 (1 ea.)
Corned Beef & Cabbage Dinner Slowly-cooked traditional corned beef brisket served with braised cabbage, carrots and Irish red potatoes.	70	135	6
Beef Bourguignonne Tenderloin beef tips with mushrooms and red wine in a rich gravy. Served with buttered noodles, candied baby carrots and silver dollar buns.	80	155	6.5

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ENTREES

	Small	Large	Per Person
Manicotti Tender pasta sheets stuffed with five cheeses, herbs and marinara.	40	75	3 (1 ea.)
Cannelloni Sautéed garlic shrimp, rolled with herbs, five cheeses and Alfredo sauce.	50	95	4 (1 ea.)
Spaghetti Bolognese A blend of beef, pork and our creamy tomato-herb sauce.	45	85	4 (4 oz.)
Chicken Alfredo Chicken, garlic, Parmesan cheese and fettuccine pasta in a reduction of fresh cream.	50	95	5 (4 oz.)
Italian Beef Slow-roasted beef smothered in its own juices and served with rolls and giardinera.	50	95	4 (4 oz.)
Chicken Marsala Boneless chicken breast pan-seared and finished with traditional sauce.	55	100	4.5 (4 oz.)
Roast Porketta Pulled pork roasted with special spices and served with ciabatta rolls.	45	85	4 (4 oz.)
Champagne Chicken Chicken breast filets seasoned and seared, served in a champagne tarragon cream.	55	100	4.5 (4 oz.)
Tuscan Turkey Tenderloin Pan-seared turkey tenderloins finished with herb-roasted tomatoes, fresh basil, and our silky chavrie cream sauce.	65	120	5 (4 oz.)
Chicken Parmesan Breaded chicken breast slices in a zesty marinara sauce, topped with parmesan cheese.	60	115	5 (4 oz.)
Arista Italian roast pork loin seasoned with garlic, rosemary, salt and fresh cracked pepper.	40	75	3 (4 oz.)
Pork Schnitzel Pork cutlets breaded and fried golden brown and served with a German white wine sauce.	60	115	5 (3 oz.)
Sauerbraten Marinated German beef roast in a rich gravy. (4-day notice required)	50	95	4 (4 oz.)
Lemon-Caper Chicken Picatta Juicy chicken breast in a creamy butter sauce.	50	95	4 (4 oz.)
Stromboli Italian pizza-dough rolls with salami, pepperoni, basil and 4-cheese, served with marinara.	50	95	4 (1/2)
Butternut Squash Ravioli (seasonal) Served in a sage butter cream sauce with portabella mushrooms, dried cranberries and scallions.	60	115	5 (4 ea.)
Jumbo Cheese Ravioli Served with your choice of marinara or Alfredo sauce.	45	85	3.5 (3 ea.)
Paella Chicken, sausage and seafood pan-fried Catalan-style, braised with rice and a light saffron broth.	70	135	6 (1 ea.)

GREEN SALADS

	Small	Large	Per Person
Spinach Salad Fresh spinach tossed with strawberries, kiwi and almonds. Dressed with a raspberry vinaigrette.	20	35	1.5 (1 Cup)
Greek Salad Iceberg and romaine tossed with olives, feta, peppers, onions, cucumber and tomato in a garlic-herb dressing.	25	45	2 (1 Cup)
Julius Caesar Classic Caesar of romaine, parmesan, croutons, tomato and creamy dressing.	20	35	1.5 (1 Cup)
Garden Salad Romaine and iceberg lettuce, topped with tomato, cucumber, onion, mushroom and broccoli with ranch dressing.	20	35	1.5 (1 Cup)
Arugula Fresh arugula with champagne dressing, Bruschetta mix and crisp bacon bits.	25	45	2 (1 Cup)
Gorgonzola Salad Gourmet greens w/creamy bleu cheese, candied walnuts & warm apple-maple dressing.	25	45	2 (1 Cup)

VEGETABLES & SIDES

	Small	Large	Per Person
Mostaccioli Baked penne noodles tossed with Alfredo, then topped with marinara and four cheeses.	30	60	2 (4 oz.)
Garlic Mashed Potatoes Roasted garlic cloves are combined with potatoes and smashed with cream, butter and seasonings.	20	35	1.5 (3 oz.)
Au Gratin Potatoes Large diced potatoes, cooked with your choice of four cheeses or bacon-cheddar, both with garlic, cream and seasonings.	25	40	2 (4 oz.)
Vegetable Medley Broccoli, cauliflower, carrots, peppers, summer squash and zucchini sautéed with butter and seasonings.	20	35	1.5 (3 oz.)
Grilled Asparagus Plump spears are grilled to perfection with extra virgin olive oil and seasonings, then finished with a hint of lemon.	25	40	2 (4 ea.)
Roasted Red Potatoes Red bliss potatoes seasoned with our special blend of Italian spices and olive oil, then baked to perfection.	20	35	1.5 (3 oz.)
Italian Green Beans Green beans sautéed in a garlic-herb infused olive oil and mixed with oven-roasted tomatoes.	25	40	2 (3 oz.)
Pasta Parmigiana Linguini noodles tossed with cracked pepper oil, coarse salt and garlic butter. Topped with parmesan cheese.	20	35	1.5 (3 oz.)
Risotto Alla Romana Arborio rice cooked in the traditional way. Finished in saffron broth with parmesan cheese.	25	40	2 (3 oz.)
Braised Red Cabbage Shaved cabbage is cooked with onion, Applewood smoked bacon and our sweet & sour spices.	20	35	1.5 (3 oz.)
Potato Pancakes Our special recipe passed down through generations. Served with chive sour cream and apple chutney.	25	40	2 (2 oz.)

DELI SALADS

	Small	Large	Per Person
Senate Bean Salad Garbanzo beans and romaine mixed with tomato, cucumber and onion. Topped with parmesan herb dressing.	20	35	1.5 (1 Cup)
Pasta Salad A variety of meats, cheese, peppers, onions and olives, tossed with penne pasta in a roasted tomato vinaigrette.	20	35	1.5 (1 Cup)
Potato Salad Onions, celery, peppers, egg, mustard and a rich traditional dressing.	20	35	1.5 (1 Cup)
Bacon Bleu Potato Salad Smokehouse bacon, onion, celery, egg and blue cheese dressing.	25	45	2 (1 Cup)
Cole Slaw Classic creamy dill-infused slaw.	20	35	1.5 (1 Cup)
Monaco Crab Salad Tender mock crab dressed with classic Louis dressing, roasted tomatoes & bell pepper.	25	45	2 (1 Cup)